



AMELIA NATIONAL Dinner Menu

Please let your server know if you have any food allergies

S T A R T E R S A N D S A L A D S



CREAMY LOBSTER BISQUE

with Oyster Crackers

8 / 13

CALAMARI FRIES

Wasabi Aioli and a Sweet Chili Sauce

14

SHRIMP COCKTAIL GF

with Cocktail Sauce and Lemon Wedge

14

CHARCUTERIE BOARD

Assorted Meats and Cheeses with Hummus, Crackers and Berries

16

HUMMUS CRUDITÉS VG

*Hummus, Cucumbers, Radishes, Carrot Sticks, Celery,
Cherry Tomatoes, Apples, Grapes, Pepperoncini and Housemade Pita Chips,*

15

ESCARGOT STUFFED MUSHROOMS GF

with Spinach, Ricotta Mousse and Lemon Garlic Sauce

16

CHOPHOUSE ICEBERG WEDGE GF

*Egg, Bacon, Red Onions, Kalamata Olives, Diced Tomatoes,
Bleu Cheese Crumbles and Chunky Bleu Cheese Dressing*

14 / 17

HOUSE GARDEN SALAD GF VG

*Mixed Greens, Tomatoes, Cucumbers, Carrots, Red Onions * Choice of Dressing*

9 / 14

CLASSIC CAESAR SALAD

Romaine, Croutons, Parmesan and Caesar Dressing

14 / 17

CLASSIC CAPRESE SALAD GF VG

*Sliced Fresh Mozzarella, Heirloom Tomatoes, Basil over Mesclun Greens with Crispy
Pancetta, Balsamic Vinaigrette and Extra Virgin Olive Oil*

16

M A I N E N T R E E S



CEDAR PLANK ATLANTIC SALMON BLT GF

*Applewood Smoked Bacon, Fried Green Tomatoes, Arugula Citrus Salad
with a Wild Rice Blend and Ribbon Vegetables*

Suggested Wine: Rombauer Carneros Chardonnay

27

ISLAND JERKED MAHI MAHI GF

Black Bean Corn Salsa with Saffron Confetti Rice and Roasted Lemon Tomato Jus

Suggested Wine: Faustino Albarino

26

JUMBO FLORIDA SHRIMP SCAMPI

Herb Citrus Butter Sauce over Linguini with Asparagus and Garlic Bread

Suggested Wine: Donnafugata Anthilia Sicilian White

26

SPINACH ROAST GARLIC RAVIOLI BOLOGNESE

Italian Meat Ragu with Garlic Bread, Broccolini and Fresh Grated Parmesan Cheese

Suggested Wine: Umani Ronchi Jorio Montepulciano d'Abruzzo

24

5 OR 8 OZ FILET DE BOEUF GF

*Garlic Herb Roasted Fingerling Potatoes and Creamed Spinach
with a Cabernet Demiglace*

Suggested Wine: St. Hubert's The Stag Cabernet Sauvignon

27 / 35

12 OZ GRILLED RIBEYE WITH TEMPURA SHRIMP

Garlic Mashed Potatoes, Broccolini, Bearnaise and Red Wine Demiglace

Suggested Wine: Coppola Black Diamond Cabernet Sauvignon

29

BEEF SHORT RIB

served with Natural Pan Jus, Mashed Potatoes and Asparagus

Suggested Wine: Poggio Scudieri Chianti Classico Riserva

27

PORK TENDERLOIN SCALLOPINI CARCIOFO

topped with Artichoke Hearts, Shrimp, Mushrooms, Provolone Cheese, Lemon Butter

Sauce over Linguini with Creamed Spinach

Suggested Wine: Kurtatsch Alto Adige Pinot Grigio

26

BASIL PESTO PASTA PRIMAVERA VG

Squash, Zucchini, Onions, Peppers, Carrots, Tomatoes, Asparagus, Spinach,

Garlic Extra Virgin Olive Oil over Linguini

Suggested Wine: Wolftrap South African White

23

PRIME CHOICE BURGER

Choice of Side

18

Consumer Advisory:

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.

Alert your server if you have special dietary requirements. Gluten Free Pasta available upon request.



AMELIA NATIONAL Dessert Menu

◦ ————— ◦


DEEP DISH KEY LIME PIE

8

BROWNIE SUNDAE

8

STRAWBERRY GLAZED CAKE

with Rum Daiquiri Sauce

8

FLOURLESS CHOCOLATE CAKE ^{GF}

8

LIMONCELLO MASCARPONE CAKE

8

IMPORTED GELATOS

*Your choice of:
Madagascar Vanilla Bean
Sicilian Pistachio
Dark Chocolate
Caramel Sea Salt*

7

◦ ————— ◦
